

Welcome to Reflections Restaurant

2017 Kangaroo Island Food, Wine & Tourism Awards winner



ENTRÉE

CIABATTA BREAD VT

Grilled ciabatta bread with dukkah & KI Olive Oil

\$4.00 (1 serve)

SOUP OF THE DAY

Served with ciabatta bread

\$14

CAULIFLOWER SALAD GF / VT

Curried Cauliflower Salad with Toasted Cashews, Currants, Cumin yoghurt, lemon vinaigrette with a crunchy poppadum

\$17

KANGAROO ISLAND OYSTERS GF

Fresh American River Pacific Oysters served

Natural

(6) \$14 (12) \$27

Kilpatrick (bacon & Worcestershire sauce) / Bearnaise

(6) \$15 (12) \$29

SCALLOPS

Seared Scallops with grilled zucchini, pernod & chive parsley cream with flaky puff pastry

\$18

BEEF & PORK POLPETTE

Lean beef & SA pork meatballs served in a warm tomato sugo finished with Island Pure Cygnet cheese and crusty bread

\$17

SPINACH, SEMI DRIED TOMATO & CHEESE ARANCINI VT

Crispy fried risotto balls with spinach, semi-dried tomatoes & Island Pure Kefalotiri cheese served with garlic aioli & lemon

\$16

MAINS

KANGAROO ISLAND LAMB RAGU

Fresh papardelle pasta with slow cooked Kangaroo Island lamb and roast tomato ragu finished with shaved parmesan
\$30

POTATO GNOCCHI VT

Fresh housemade potato gnocchi served with Island Pure manchego cheese and parsley cream finished with toasted walnuts
\$26

EYE FILLET GF

Pan roasted grain fed 'Riverview' eye fillet with field mushroom puree, saffron fondant potato & smoked speck red wine jus
\$36

KANGAROO ISLAND KING GEORGE WHITING VT

Tempura battered Kangaroo Island King George Whiting with vegetable medley and soy glazed bok choy & finger lime mayonnaise
\$34

CRISPY SKIN CHICKEN BREAST GF

Prosciutto wrapped crispy skin free range chicken breast pocketed with fennel butter on a winter bean cassoulet
\$32

MUSHROOM RISOTTO VT

Cavolo Nero & porcini mushroom risotto finished with Island Pure Thisby cheese & truffle oil
\$28

SIDES \$8

Rocket and parmesan salad GF VT

Steamed seasonal greens GF VT

Rosemary roasted chat potatoes GF VT

Bowl of chips VT

DESSERTS

WARM CHOCOLATE FONDANT

Warm chocolate fondant with winter berry compote & crème chantily
\$14

ORANGE & LEMON CAKE

Warm lemon and orange sponge cake with crème anglaise
\$14

HONEY & WALNUT PARFAIT GF

KI Spirits honey & walnut liqueur parfait with salted caramel, cocoa mousse & candied orange
\$14

KANGAROO ISLAND AFFOGATO GF

With KI Spirits honey & walnut liqueur and vanilla icecream
\$14

CHEESE SELECTION

Selection of our finest Australian cheeses served with green apple chutney, fresh grapes, grissini & lavosh crackers
\$18